

5/23/2026

◇ THE FINLEY FARMS ◇  
CHEF COLLABORATION SERIES

PRESENTS



WILD FOODS  
— *By Dyllan* —

FORAGED TO FARM TO TABLE DINNER

Finley Farms Bloody Butcher Corn Bread  
hot honey cinnamon butter

Wild Foods By Dyllan  
Rockbridge Trout Croquet  
nettle pesto, elderberry couli,  
trout roe

Finley Farms Vegetable Carpaccio  
hakurei radish, watermelon radish,  
kohlrabi, capers, whipped beet  
goat cheese, arugula

Wild Foods By Dyllan Carrot Tarte Tatin  
sumac, wild plum vinegar reduction, wood  
sorrel, magnolia cheong crème fraîche

Hammon's Black Walnut Gnocchi  
cauliflower, harissa, sunflower walnut  
pesto, aged parmesan, meyer lemon

Wild Foods By Dyllan Venison Loin  
blackberry glaze, root vegetable puree,  
burgundy oyster mushrooms,  
pickled wild onion flowers, wild ramps

Finley Farms Carrot Cake  
cream cheese, candied carrots,  
caramel, granola streusel

— *featuring* —

Chef Dyllan Dale, Wild Foods By Dyllan

Chef Brandon Peterson,  
Finley Farms Executive Chef

FINLEY *F* FARMS